

L'atmosphère restaurant

vous suggère sa sélection de vins Français.

“The Atmosphère restaurant suggest its selection of French wines”



Citations Célèbres

Famous Quotes.....

Les hommes sont comme les vins : avec le temps, les bons s'améliorent et les mauvais s'aigrissent.

Men are like wine: with time, improving the good and bad grow worse.

“Cicéron”

Le vin est la partie intellectuelle d'un repas. Les viandes et les légumes n'en sont que la partie matérielle.

Wine is the intellectual part of a meal. Meat and vegetables are just the hardware.

“Alexandre Dumas”

Qui sait déguster ne boit plus jamais de vin mais goûte des secrets.

Who knows taste never drink wine but tastes secrets.

‘Salvador Dali’

Un petit verre de vin d'Alsace, c'est comme une robe légère, une fleur de printemps, c'est le rayon de soleil qui vient égayer la vie.

A small glass of Alsatian wine is like a light dress, a spring flower, the ray of sunshine that brightens life.

“Christian Dior”

Tout homme intelligent commande un vin qui plaît aux femmes.

Any intelligent man orders a wine that pleases women.

“Miguel Torres”

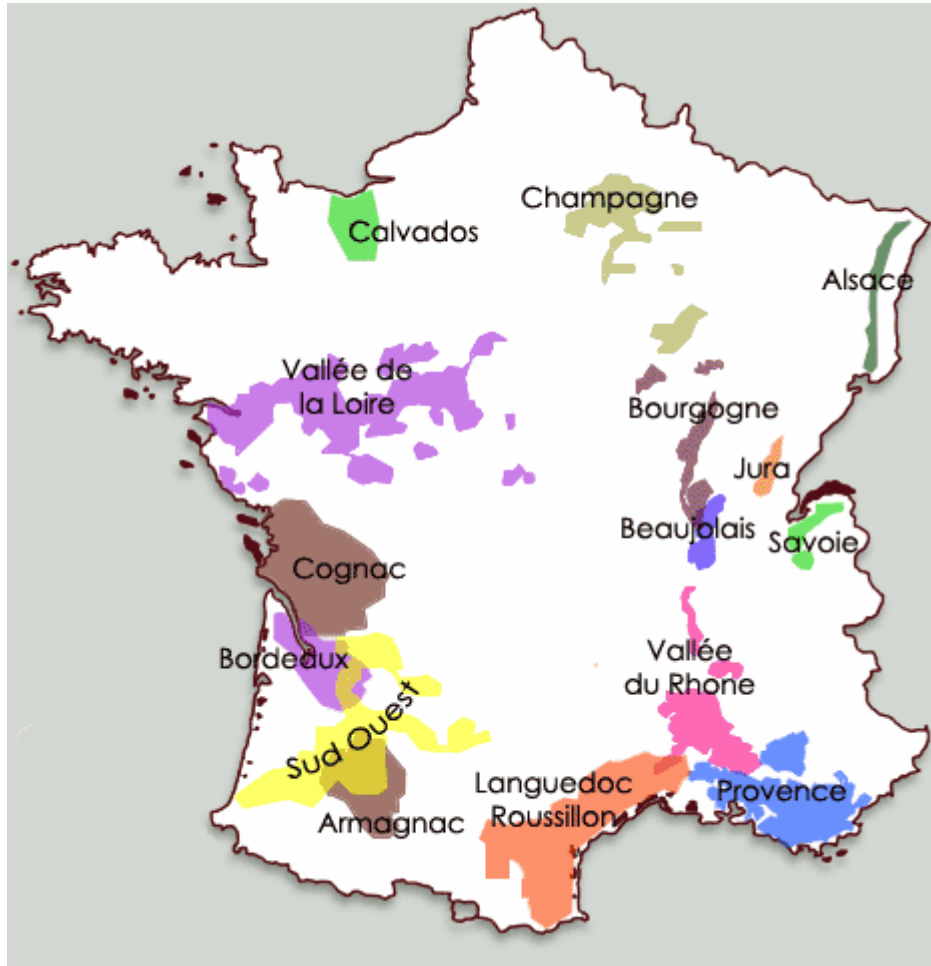
A quoi reconnaît-on un bon restaurant ? Les verres à vin y sont plus grands que les verres à eau.

When do you recognize a good restaurant? Wine glasses are larger than the water glasses.

“Frédéric Beigbeder”

Les différents vignobles Français.

‘The various French vineyards.’



L'Atmosphère restaurant

Wine List



Softs & Waters

7 UP, Club Oranges, Coke & Diet Coke, Tonic, Sparkling Water, Still Water	€2.40
Large Sparkling Water, Large Still Water	€4.20

Aperitifs

Champagne 'By Glass'	€8.00
Kir Royal	€10.00
Kir	€6.00

Beers

Stella Artois	€5.00
Heineken	€5.00
Staropramen	€6.00

Wine of the Month

. Coteaux de la Lune, Luna Sauvignon Blanc - Vdp d'Oc 50 cl	€14.00
A fresh, light and bright Sauvignon Blanc with discreet white fruit flavours and citrusy hints.	
. Saint-Christophe, Coteaux du languedoc 50 cl	€14.00
Mourvedre, Syrah and Cinsault blend, this Southern wine has a savoury richness, with lots of ripe cherry, dark berries and spicy notes.	
. Coteaux de la Lune, Luna Rose - Vdp d'Oc 50 cl	€14.00
This Cinsault is a dry rose in a true Provence style, subtle aromas of red berries ending with zesty freshness.	
. Domaine Mont d'Hortes « Sauvignon white » 75 cl	€19.50
An elegant balanced, dry Sauvignon blanc from the Anglade family in the up and coming Côtes de Tongues areas, drink with Aperitif, fish, asparagus and goat cheese	
. Domaine Mont d'Hortes "Red" 75 cl	€19.50
An elegant varietal of Grenache, Syrah, Merlot, Cabernet Sauvignon. Attractive moderate cherry and blackberry, moderate oak, green pepper note. Light red fruit, light body and surprisingly soft tannin. Drink with meat or fish.	

Carafes House Wine 50.cl

White Wine	€12.00
Red Wine	€12.00

Cider

32. Cider 75 cl	€14.00
33. Cider 33 cl	€4.80

By Glass

Moelleux `Alain Brumont 7cl	€6.00
White Wine 'house'	€4.50
Red Wine 'house'	€4.50
White Wine 'house'	€4.50
Champagne	€8.00

White Wine

22. Domaine Brichot Domaine de Gascogne'

€23.00

They make this white wine from ugni-blanc Colombar Grapes. It is pleasantly refreshing and lively with rich aromas of exotic fruits and white flowers. Drink chilled with most starters, fish dishes, and cheese dishes or as an aperitif.

19. Benovie Chardonnay

€24.00

Attractive yellow colour with tinges of green. Lovely nose, pungent, flowery with hints of lemon. Good intensity of fruit on the palate, with honey, nuts and dried fruit character great all-rounder, salads, fish, taboulet, chicken etc...

24. Picpoul de Pinet

€25.00

Delicate white wine from Southern France with lemon, green apple, mineral and gunflint on the nose. The palate is crisp, clean, dry and fruity, with freshness, liveliness and minerality. Brilliant as an aperitif, with fruits de mer or grilled fish

28. Alain Brumont, gros manseng-sauvignon

€26.00

Something different and delicious. Gros Manseng is a warm, slightly honey-flavoured grape from the South-West of France. Blended here with Sauvignon Blanc it makes a fine, crisp, apple-pear-and citrus-flavoured wine. Spicy starters, oily fish, poultry dishes,

25. Touraine Sauvignon blanc, Guy Allion

€26.00

Pure, intense fresh fruit and minerals on the nose, reminiscent of the very best Sancerre wines. The palate is vibrant with citrus fruit freshness, minerality and ends with crisp acidity and lengthy flavours.

21. Château Turcaud, Bordeaux white AC entre deux mers

€28.00

This is a blend of Sauvignon (50%) with Semillon (45%) and Muscadelle. It is a very classy wine, vividly fresh with appealing Sauvignon character. Lively orange, pineapple and floral – rose, jacinth - flavours on the nose are followed by notes of grapefruit and lime on the palate.

26. Meyer-Fonne Gentil d'Alsace

€29.00

Blend of Muscat, Pinot Blanc, Riesling and Gewurztraminer, it is a perfectly balanced and serious wine. Subtle and intriguing nose of citrus fruit, ginger, apricot and apple. The palate is fresh and racy with a slight spiciness and just a hint of honeyed fruit sweetness.

27. Bourgogne Chardonnay, Olivier Leflaive

€30.00

Reveals a lovely nose of limestone and fresh herbs. Lush, rich, and soft, it displays spiced white fruits in its plush personality. Starters, fish, hard cheeses, poultry

20. Chablis, Gérard Tremblay

€36.00

Very mineral, yet not aggressive with trademark green and red apple and oyster-shell aromas. The palate is whistle-fresh with lime, apple and more minerals showing. The overall impression is of a perfectly balanced, fleshy and ripe wine.

29. Sancerre 'Mercy-Dieu' Bally-Reverdy

€36.00

Aromatic Sauvignon, with that unmistakable mineral Sancerre edge. Gooseberry, white fruit with a good dash of exotic fruit on the nose. The palate is grippy and fresh with lovely ripe kiwi, pear and tropical fruit mixing with pungent and smokey notes, it is an ideal partner to shellfish and other seafood or goat cheese.

Sweet Wine

23. Moelleux "Alain Brumont" 75 cl

€32.00

The nose is quintessential sweet Muscat with aromatic, floral notes alongside the fruit.

Rich, luscious, ripe texture coast the plate with wonderful tropical fruit, grapefruit and flora character

Rose Wine

11. Bénovie Bois Rosier

€24.00

Full-flavoured with basketfuls of over ripe red berries, *Bois Rosier Rosé*, is made from Cabernet grapes. The palate is ample, round with soft ripe strawberry, cassis and fruit of the forest. Medium-dry and round, the finish is fresh nevertheless.

Half Bottle

. Château Turcaud, Bordeaux white AC entre deux mers 37.5 cl

€18.00

This is a blend of Sauvignon (50%) with Semillon (45%) and Muscadelle. It is a very classy wine, vividly fresh with appealing Sauvignon character. Lively orange, pineapple and floral – rose, jacinth - flavours on the nose are followed by notes of grapefruit and lime on the palate.

. Château Turcaud, Bordeaux Red AC entre deux mers 37.5 cl

€18.00

Produced with low-yielding Merlot (50%) with Cabernets Sauvignon and Franc, *Turcaud Rouge* has a deliciously fruity nose with cherry and spices; supple with interesting weight, structure and ripeness the palate has lots of clean red berry fruit, plum and hints of dusty cherries. The finish is fresh and well-balanced.

Red Wine

2. Domaine Brichot 'Côtes de Gascogne'

€22.00

They make this red wine from Merlot and Cabernet Sauvignon Grapes. This is a fruit driven red wine which can be drunk alone or would suit with pasta, pizza and cheese dishes

3. Benovie 'Pays D'oc Merlot'

€23.00

Powerful and surprisingly intense nose of plum, stewed black fruit and cherry. Intensely flavoured with ripe fruit, plum and some spicy, vegetal notes. Well structured with soft tannins great all-rounder, beef, lamb, red meats, cheeses

6. Côtes du Rhône AOC

€25.00

Grenache 80% Syrah 20% a robust yet well-rounded wine with lots of fruit (soft berries and cherries) strong tannins and spices in a long finish. Matured in old oak barrels for 6-12 month. Serve at 17-18°C

14. Château du Cedre 'Heritage' Malbec, Cahors

€27.00

90% Malbec rounded with Merlot, this alluring, flavoursome wine has an enticing nose of dark berries, seeds, cherry stones with hints of damp earth and game. The palate shows good ripeness and richness, with layers of dark fruit and cherry ending with youthful, fresh notes. A real food wine that will go very well with casseroles or charcuteries.

5. Santa Duc 'Vaucluse' Les Plans

€26.00

"If you like the taste of Chateauneuf du Pape but not the prices, then look no further than this little beauty. Earthy sweet fruit combines with a fresh trickle of acid to deliver up an impressively tasty and lengthy mouthful... Punches way above its weight" - RAYMOND BLAKE, Food and Wine casseroles, stews, ragouts, meat in rich sauce, cheeses

7. La Mision Cabernet Sauvignon Réserve

€26.00

Deep ruby red in colour this wine lets loose with an opulent nose of cassis and red berry fruit. In the mouth complex notes of boysenberry, leather and mocha marry perfectly with lashings of spice and a hint of sweet vanilla. Firm yet unaggressive tannins lead to a long finish.

1. Grange Philippe 'Merlot'

€28.00

Pure, clean merlot fruit on the nose, plum, blackberry with a touch of earthiness. Round, soft with lots of juicy dark berry fruit and lifted dark cherry on the palate. beef, lamb, red meats, cheeses

10. Mas Montel, Petite Syrah

€25.00

This lovely Syrah is produced from vineyards located between Montpellier and Nimes in Southern France. The soft and ripe fruit character is followed by stewed black fruit flecked with cinnamon, nutmeg and earthy aromas. Well balanced with elegant and rounded tannins.

15. Domaine Tabatau, Saint-Chinian 'Camprigou'

€28.00

Blend of Syrah, Grenache with Carignan and Mourvèdre. The grapes are hand-harvested and aged for 10 months in tank, it is not filtered. It has a delicate, perfumed nose of red cherry, raspberry, and red liquorice with underlying hints of blue fruit. In the mouth the wine is full of sweet red fruit with black pepper and garrigue spice notes. The finish is soft with very silky ripe tannins. This is a focused wine with a beautiful balance between fruit, spice, and acidity.

16. Domaine de la Plaigne, Beaujolais-Villages

€28.00

The robe of the *Beaujolais-Villages* is bright rubis, subtle red berries – raspberry, redcurrant, cherry – are found on the nose. Silky and caressing texture, freshly crushed red fruit, very clean, light with pure cherry character. Delicious, gives simple but immense pleasure in a typical good Beaujolais fashion.

4. Lirac Domaine Maby

€28.00

This wine is based largely on Grenache and Syrah but also contains some Mourvedre grapes. It's a big, spicy, rich wine, which suits roasts and grilled meat, hearty casseroles and mature cheese

17. Château Brun-Despaigne 'Heritage' Bordeaux

€32.00

Strict fruit selection and hand harvesting from low-yielding old vines are practices more commonly encountered at classed growth level and the rigorous quality control bears dividends here. Matured in oak barrels for 18 months, this is packed with silky plum and blackberry fruit and has a surprisingly dense and well structured finish.

9. Château Potensac 'Medoc'

€48.00

Youthful hue, the nose is quite attractive with dark berries, wood dust, cherry, fruit stones and cassis. A cool style, quite well textured, good tannic grip, but it is in keeping with the rest of the wine. Lengthy, classy finish. Game, red meats, beef fillet, lamb, roast pork

Champagnes & Sparkling

30. Champagne Billecart-Salmon NV

€65.00

The grapes used are 40% Pinot Meunier, 30% Pinot Noir and 30% Chardonnay sourced from specially selected vineyards in the department of the Marne. This straw-colored cuvee has very fine bubbles which rise slowly and has a persistent mousse. A mature but fresh nose, with aromas of ripe pear and touches of cut hay. Fresh and long tasting with a clean finish on the palate

34. Champagne Domaine J.M. Gobillard

€45.00

Chardonnay (50%) with pinot noir and pinot Meunier planted on the 1er cru slopes of hautvilliers, Dizy and Cumieres. This superb Champagne has a delicate, elegant raspberry-scented nose. Lovely, soft texture with summer fruits, brioche and creamy edge, mineral notes and citrus fruit are found on its fresh, bright, zippy ending.

31. AOC Crément de Loire 2000 Domaine des grandes vignes

€35.00

This wine is made from 70% of Chenin blanc and 30% of chardonnay, serving t* 8-10, pale yellow color with a fine sparkle. Ripe grape nose. Ample and oily palate, with traces of honey predominating, serve as an aperitif, with a starter or as an excellent finale to accompany desserts.

Coffee & Hot Drinks

Coffee	€2.10	Cappuccino	€2.80
Espresso	€2.20	Tea	€1.90
Double Espresso	€2.80	herbal Tea	€2.10
Hot Chocolate	€2.90	Latte	€2.80

Cheese Board €8,50

Selection of French cheese served with salad, fruit and homemade toast bread

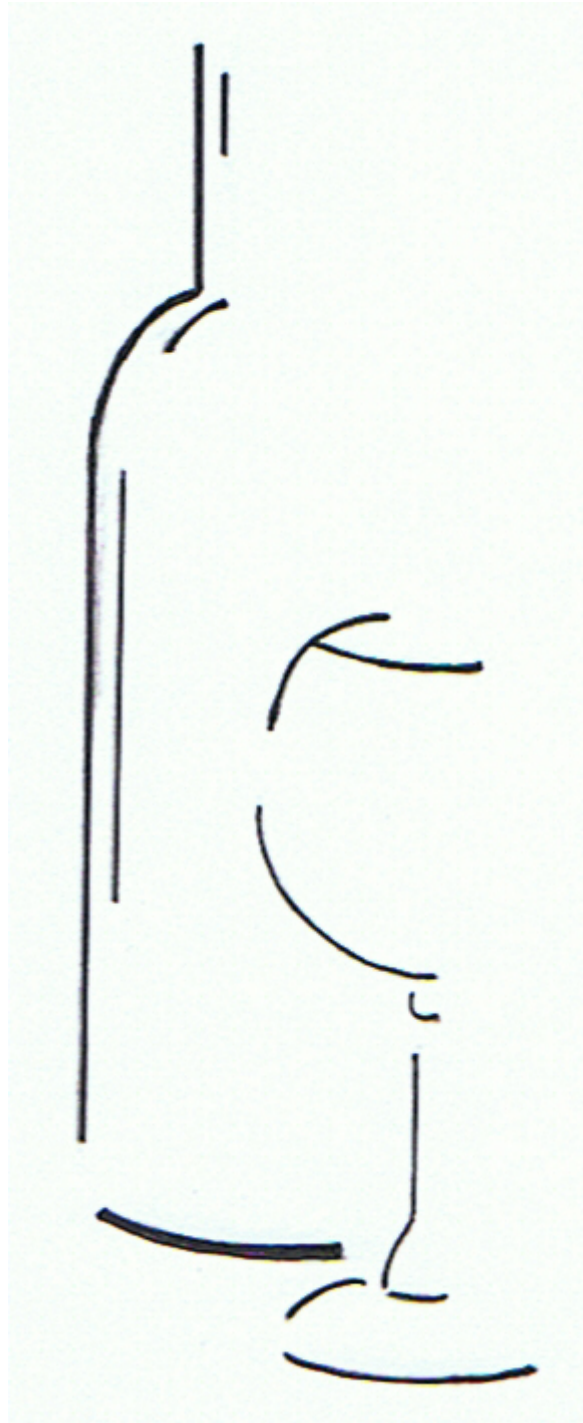
L'Atmosphere restaurant

19 Henrietta Street

Waterford

Phone: 051 858 426

www.restaurant-atmosphere.com



L'Atmosphère restaurant

Vous souhaite bon appétit

